

[54] METHOD OF PREPARING A SIMULATED MILK PRODUCT

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[58] Field of Search 99/98, 64

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[57] ABSTRACT

A method of preparing a simulated whole milk beverage product by physico-thermo-vapor flash pretreating isolated vegetable protein, preferably isolated soy protein, and combining it with sweet dairy whey and special vegetable oil or fat formed by hydrogenating oil in a special procedure, and in controlled proportions, involving mixing of the isolated protein and vegetable oil together while reliquifying or suspending them in water, reliquifying the whey separately, if in dry form, blending the materials, adjusting the pH to a certain range, and homogenizing the materials in a special multiple stage manner.

14 Claims, No Drawings